

**CULTIVATION OF THE RASPBERRY.**—But a few years ago our market supply of this fruit was derived almost entirely from the wild vines growing in rank profusion along the old fences and on the borders of woods. Now many acres are carefully cultivated, and within the past ten years the supply has increased more than threefold, and yet it has not kept pace with the wants of our great city.

Maturing immediately after the strawberry season, the raspberry, as a dessert dish, enjoys almost a monopoly of the market for two or three weeks. Should, at any time, the demand for the fruit not equal the supply, it can easily be made into wine and sold at prices which will amply remunerate the grower. For this there is an increasing demand, as it makes a simple, pleasant beverage, highly invigorating and one which may be freely used without the fear of producing any bad effects.

Our own experience in the planting and cultivation of the raspberry is as follows:

**Time of planting.**—Either in the fall or early spring. Both seasons have their advocates—we prefer the spring time in this latitude.

**Preparing the ground.**—Choose, if possible, a piece of land having a gentle slope to the southeast. Subsoil this in the fall, and in the spring give it a coating of guano and plaster, mixed. This should be plowed in, and the surface harrowed smooth with a long iron-toothed harrow. By this operation you obtain a thorough pulverization of the soil, without which you cannot expect to be successful in the cultivation of the fruit. The cause loves a deep rich loam, through which their roots extend to great depths, which enables them to withstand severe drouths.

**The Plants.**—Should be well rooted and have suckers of strong, robust growth and of last summer's production. These should be cut down to within twelve inches of the ground.

**The Rows.**—Should be four feet apart and the plants at least three feet apart in the row, and great care should be taken to insure sunshine and air to the growing fruit.

**Planting.**—The holes should be dug large and deep, and with the earth thrown out there should be mixed a liberal quantity of manure composed of stable cleanings, old turf, and charcoal dust. If convenient to the city, we think the street sweepings might be used to good advantage. A gentleman of our acquaintance planted a small garden, digging the holes two feet square and two feet deep and then filled them up entirely with street manure, in which he placed the plants. In four years he has given them no other manure, and last year he had an abundant crop and a fine growth of new wood, which has ripened well. Before planting, the roots should be neatly trimmed; and after you have placed them in the holes draw out the small fibers with your fingers, so as to entirely separate them. This, we know, is a tedious process, but you will be amply rewarded for doing it. Fill up even with the surface, press the earth to the roots with your foot, and if possible give each stool two or three quarts of water, in the evening after you have planted.

**After Cultivation.**—The ground should be well tilled through the summer. To insure this, some plant the smaller vegetables between the stools. This is a good system, for if the ground is well manured it makes a double return. In the spring a good stout stake should be put down by the side of the stools, to which the fruit-bearing wood is tied with a piece of manilla. Some who desire superior fruit, set a post firmly at each end of the row, upon which they stretch four or five wires and then train the vines upon them, spread out like a fan. The late Mr. Downing recommended a top dressing of salt. We have never tried it and therefore cannot speak of it from experience. A good dressing from the compost heap, well turned in, has always answered our purpose.

**Pruning.**—Should be done in the spring. First clear away all the old wood that last year produced the fruit and all the new shoots except three or four. If the growth is not strong, not more than two should be left. These cut back about twelve inches. The pruning may be done any time during the months of March or April.

**Duration of a Plantation.**—The stools produce a crop the third year after they are planted, and will continue to do so for about five years—after which they should be taken up and the same ground should not be re-planted until it has enjoyed at least two years' rotation of other crops.

**Varieties.**—We know of only five of the many varieties of this fruit that can be profitably cultivated in this vicinity, viz: the red and yellow Antwerp, the Franconia, the Victoria, and the Pastoff. The Antwerp will endure the coldest winter, and when south of the highlands the crop may be relied upon. For a more northern climate the Franconia is to be preferred. The Pastoff, with us, has proved rather tender. Those who cultivate for their own table will find the Ohio Everbearing worthy of their attention, as, being a late variety, it prolongs the season.—*Farm and Garden.*

**TAKE CARE OF THE ORCHARD.**—The orchard to be productive of good fair fruit, requires to be fed as much as does a field of grain. The soil of each requires that the substances abstracted by the crops shall be restored. The soil should be kept clean, and open to the meliorating influence of the sun, the dews, the rain and the air. The bark of the trees should be kept in a healthy condition by scraping, when necessary, and by alkaline washing.

"Who is that lovely girl?" exclaimed the witty Lord Norbury, in company with his friend Counsellor Grant.

"Miss Glass," replied the Counsellor. "Glass!" reiterated the facetious judge. "I should often be intoxicated could I place such a glass to my lips."

**THE VINEYARD.—Pruning.**—Having provided himself with a good sharp knife, the vigneron will select pleasant weather, when the vines are not frozen, but before the sap has begun to start, and betake himself to the labor of pruning his vines. The first thing to be done is to cut the vines loose from the stakes; if they be feeble, cut back freely, removing everything but the lowest good shoot of last year's growth, which should be shortened to two years, from which to grow strong canes for another year. If the vine be strong and healthy, select the largest and stoutest shoot, coming out as low down on the stock as may be, trim off all laterals and old tendrils neatly, and cut it off at six, eight, or ten eyes or joints, according to the strength, but be sure not to leave too much wood. The lowest best shoot is then selected for the spur, and it should be as low as possible; cut it back two or three eyes, and cut off smoothly all the old wood of last year's crop and all extraneous shoots; strip off the loose bark formed on old vines and leave the stock to be tied at a later period.

There are some differences of opinion respecting the height of the stock, but most of our best vigneron advocates the short stem or low pruning above suggested.

**Layers.**—Should there be an occasional gap in the vineyard, now is a good time to provide for the filling it up by a layer from one of the nearest vines. For this purpose the trimmer must select a good long branch that will reach to the gap, and leave it for making the layer next month.

**Banks and Walls** should be repaired whenever the ground will allow working—if the rains or frosts have injured them they should be made up at once, and all tendency to wash must be checked immediately.

**Trenching** new ground, which should have been progressing the whole winter, except during the severest frost, must now be completed, as it will soon be time to set the young vines in new plantations.

**Cuttings.**—The trimmings are all to be collected and at once cut up into slips; this operation may be performed under shelter in stormy weather. Good, sound wood, with short joints, is to be selected and cut into lengths of eighteen to twenty-two inches. When it is convenient, a small piece of the old wood is left on the base of each cutting, as such are considered most likely to grow. They are now to be tied up neatly in bundles of two hundred and fifty each, and then placed in a cool cellar.

A better plan, however, is to dig a trench, set the bundles vertically, close together, and cover with the earth that had been thrown out. The greatest care should always be taken to prevent the cuttings from becoming dry. The trimmings should be gathered into the cellar from day to day and occasionally sprinkled with a watering-pot.—*Western Horticultural Review.*

**How to RAISE FRUIT EVERY YEAR.**—If rightly understood, few trees, unless absolutely dead or rotten, need occupy ground without yielding a plentiful crop. After a long and varied series of experiments, I gradually adopted the following mode: as soon as the winter has sufficiently disappeared, and before the sap ascends, I examine my trees; every dead bough is lopped off, then after the sap has risen sufficiently to show where the blossoms will be, I cut away all the other branches having none on, and also the extremity of every limb the lower part of which bears a considerable number of buds, thus concentrating the sap of the tree upon the maturation of its fruits, and saving what would be a useless expenditure of strength. In the quince, apricot and peach trees, this is very important, as this is very apt to be luxuriant in leaves and destitute of fruit. You may think this injures the trees, but it does not; for you will find trees laden with fruit, which formerly yielded nothing. Of course other well known precautions must be attended to, such as cutting out worms from the roots; placing an old iron on the limbs, which act as a tonic to the sap, &c. Try it, ye who have failed in raising fruit.

#### Difference of Time.

Difference of Time between Cincinnati and the principal Cities of the United States and Canada, Calculated at the Cincinnati Observatory, by Mr. Twitcheell.			
	M. A.		M. S.
	East.		West.
Albany, N. Y.	43 00	Newport, R. I.	52 42
Alexandria, Va.	19 43	New York, N. Y.	41 54
Auburn, N. Y.	32 07	Norfolk, Va.	52 44
Annapolis, Md.	49 52	Norwich, Conn.	49 51
Ansonia, Me.	19 53	Philadelphia, Pa.	37 20
Baltimore, Md.	31 49	Pittsburg, Pa.	17 51
Bangor, Me.	43 42	Portland, Me.	67 05
Boston, Mass.	53 42	Portsmouth, N. H.	54 55
Brooklyn, N. Y.	42 01	Providence, R. I.	50 21
Brunswick, Me.	55 19	Quebec, C. S.	52 55
Buffalo, N. Y.	52 01	Raleigh, N. C.	52 47
Burlington, N. J.	38 30	Richmond, Va.	52 49
Burlington, Vt.	45 19	Rochester, N. Y.	48 25
Cambridge, Mass.	53 27	Salem, Mass.	54 24
Charleston, S. C.	18 49	Schenectady, N. Y.	42 19
Columbia, S. C.	13 31	Washington, D. C.	39 59
Columbus, O.	04 47	West Point, N. Y.	43 09
Concord, N. H.	52 03	Wheeling, Va.	15 11
Detroit, Mich.	07 07		Slow.
Dorchester, Mass.	54 42	Chicago, Ill.	12 03
Dover, N. H.	35 19	Indianapolis, Ind.	08 21
Frederick, N. B.	73 39	Jackson, Miss.	32 33
Hallifax, N. S.	53 33	Jefferson, Mo.	50 33
Springfield, Mass.	47 26	Little Rock, Ark.	30 49
Toronto, C. W.	20 23	Louisville, Ky.	04 01
Trenton, N. J.	32 35	Mobile, Ala.	17 07
Hartford, Conn.	47 15	Nashville, Tenn.	09 17
Hudson, O.	13 30	Natchez, Miss.	27 39
Lexington, Ky.	00 47	New Orleans, La.	22 01
Lowell, Mass.	50 43	St. Louis, Mo.	33 02
Millisville, Ga.	04 49	Springfield, Ill.	30 13
Montpelier, Vt.	47 25	Tallahassee, Fla.	03 25
Montreal, C.	42 39	Quebec, Ala.	12 49
New Haven, Conn.	45 13	Vincennes, Ind.	11 41

"I'm not afraid of a barrel of hard cider," said a toper to a temperance man. "I presume not, from your appearance. I should think a barrel of cider would run from you," was the reply.

All philosophers tell us to rise early; but poor Tom Hood used to say jocosely, "The man who is fond precociously of stirring, must be a spoon."

**RIO JANEIRO.**—A letter from an American in Rio de Janeiro thus describes some of the peculiarities which came under his notice in the Brazilian capital:

All citizens of distinction in Rio have in their employ a large number of servants, whom they dress in livery. It is wonderful and striking to see the bandy legs of the negroes encased in blue breeches, fitting close to the skin, with a pair of tremendous military boots reaching to knees and spurred on the heels; a short jacket profusely ornamented with brass buttons; a cap decorated conspicuously with gold lace, and all the nameless trappings that are supposed to give a dazzling effect to high life. The cabriolets are drawn sometimes by mules, but chiefly by horses. The driver's seat is behind, but very high, so as to overlook the body of the vehicle. Public drivers, as well as private, wear the prevailing livery.

It appeared to me that more than half the inhabitants of Rio, of every condition, wear some badge of office. Laced coats and military caps are seen on all sides. Boys of ten or fifteen years strut about town in the uniform of full-grown officers. Some of them, I believe, are cadets belonging to the Emperor's military school.

The burdens, such as coffee, flour, baskets, &c., are carried from place to place on the heads of negroes. It is astonishing what immense weights these carriers transport in this manner. An instance was related to me of a negro who carried a barrel of rum on his head from one extremity of the city to the other, a distance of several miles. This is well authenticated, having been tested by a wager made by an American resident with a visitor to Rio, both of whom were interested in the result. I frequently saw these negroes carry at a brisk trot as much as four or five hundred pounds on their heads. A gentleman of my acquaintance said he saw eight hundred pounds carried to a considerable distance in this way. I was also told of a feat performed by a negro belonging to a Mr. Rudge, who lives up in the mountains of Tejuco, that quite surprised me, as I knew by personal experience the difficulty of walking there without any burden. This man was in the habit of carrying upon his head every week or two a barrel of flour; nor did he make a practice of resting on the way except once, and then only for a few minutes. The distance to Mr. Rudge's is at least eight or ten miles, over a very steep and rugged road. I have frequently seen a negro bearing along at a brisk trot a bureau or sofa on his head, and this too, with as much apparent ease as if he had nothing on but his hat. The pedlars carry large cases filled with stock of all sort of fancy ware on their heads, shouting the price as they pass each house. One of these I met near the top of the Corcovado, whether he had carried his wares to sell to the country people.

**GROWLERS.**—There is a class of men in every community, who go about with vinegar faces because somebody feels above them, or because they are not appreciated as they should be, and who have a constant quarrel with their destiny. These men usually have made a very grave mistake in the estimate of their abilities, or are unmitigated asses. In either case they are unfortunate. Wherever this fault-finding with one's condition or position occurs, there is always a want of self respect. If people despise you, do not tell it all over town. If you are smart, show it. Do something, and keep doing. If you are a right down clever fellow, wash the worm-wood off your face, and show your good will by your good deeds. Then, if people feel above you, go straight off and feel above them. If they turn up their noses because you are a mechanic, or a farmer, or a shopboy, turn yours up a notch higher. If they swell when they pass you in the street, swell yourself, and if that does not fetch them, conclude very good naturedly that they are unworthy your acquaintance, and pity them for missing such a capital chance of getting into good society.

Society never estimates a man at what he imagines himself to be. He must show himself possessed of self-respect, independent energy to will and to do, and a good, sound heart. These qualities and possessions will put him through. Who blames a man for feeling above those who are mean enough to go around like babies, telling how people abuse them, and whimpering because society will not take them by the collar and drag them into decency. We are tolerably humble in our way, but we do feel above such folks, and respectfully request them not to speak to us.

**ABSENCE OF MIND.**—Professor Reynolds, who once taught the B— Academy, was the most absent minded man about every-day affairs, I ever saw. His mind was all wrapped up with books, he cared no more about what the world was up to, than a pig cares about the Hottentots.

One morning his wife, who, by the way, differed vastly from her spouse in this respect, was reading aloud from the paper, an account of a horrible murder. A man had, so the paper said, deliberately killed his family—consisting of some dozen members—with an axe! Mrs. Reynolds laid down the paper with the exclamation—

"What a wretch!"

"Yes," said the husband, in a very quiet tone, looking up from his book, "he should be talked to!"

**M'LIE. HITEFELDT** is the lady lately arrested in Heidelberg, in the Grand Duchy of Baden, for having spoken in unbecoming terms of the attempt to assassinate the Emperor of Austria. She had but recently arrived from America, to which she fled in 1849 to avoid prosecution for the active part she took in the revolutionary movements in the Grand Duchy. In her luggage, papers of a revolutionary character were found.

**By the latest accounts from Liverpool** to the 16th of March, we learn that Lord John Russell has announced in the House of Commons, that official information has been given to the British Government that a final arrangement had been made between Austria and the Sublime Porte, the latter having acceded to the demands of the former. These demands were that the territory of Montenegro should be abandoned by the Turkish army, and that, as previous to these events, no encroachment should be made by Turkey on the coast, for purposes of trade or commerce; that as regarded Montenegro the status quo before the war should not be disturbed, attached to which was a demand, on the part of the British Minister at Constantinople, that nothing should be done with the territories of Kleck and Sutorina, without the knowledge of the British Government; that the Hungarian refugees should be removed from the frontier; that the Christians of Bosnia should be protected in the exercise of their religious faith, and the payment of certain sums of money for injuries sustained by Austrian subjects in the Turkish dominions.

The bill for the emancipation of the Jews has been ordered to a second reading in the House of Commons, by a majority of fifty-one votes, in a house of 475, which induced the hope that the House of Lords would abandon further resistance to the Bill.

A correspondent of the New York Observer writes as follows, on a subject which ought to be of national interest: "To reach Gen. Taylor's grave you must wind about through by-ways, and finally stop before a small enclosure on the top of a hill in an open field, surrounded by a rude stone wall; and just on the other side of that wall you will see a very plain vault, with a front of limestone rocks, roughly hewn, and an iron door, and that you will be told is the tomb of the once famous General Zachary Taylor, President of the United States of America. No monument has been erected to his memory. His name has not even been inscribed on his vault! In the center of the small grave-yard there is a monument erected to the memory of his father, Col. Richard Taylor, a revolutionary soldier. Five years ago Gen. Taylor was the idol of the nation!"

**FREEDOM IN GERMANY.**—The Grand Duchy of Baden is one of the most enlightened states of Germany, and yet one of its most accomplished professors and historians, Professor Gervinus, is dragged like a criminal before its bar, to answer for the result of his independent scientific labors. He is accused of having uttered republican sentiments in a recent work called "An Introduction to the History of the Nineteenth Century," the political intent of which is to proclaim the constitution of Great Britain and North American republicanism as superior to the German monarchical system. The Professor made an able defence, but was sentenced to two months imprisonment for sedition.

**JENNY LIND.**—The N. York Express states that it has assurances from those who have good opportunity to know, that "Jenny Lind does intend appearing again in opera; that she is a great admirer of America, and may possibly visit it again, but has not determined when; and, finally, that her relations with her husband are the very opposite of newspaper rumor—an unpleasant word never having been exchanged between them since their marriage." This is described as coming directly from Madame herself, in a letter to a friend.

**RAILROADS AND GRAIN TRADE OF CHICAGO.** The Chicago Tribune says there are twelve Trunk Railroads now completed or in process of construction, which make Chicago their terminating point, and nearly every such road has one or more branches or feeders. These trunk roads have an aggregate of 2,649 miles, and it is estimated they will bring to Chicago, four years hence, 17,000,000 bushels of grain for shipment, exclusive of 3,000,000 bushels now received by canal. Chicago is destined to be one of the most important commercial points in the West.

**PETER BONNEUIL,** a venerable relic of Revolutionary times, died very suddenly at his residence, No. 72 Union street, Philadelphia, on the 26th ult. The deceased came to this country at the age of nineteen, with General Lafayette, and served during the Revolution, participating in many of the struggles of that eventful period. He was a respected member of the French Benevolent Society, and an associate of Girard and the other French residents of the olden time. Mr. Bonneauil has been blind for the last thirty-seven years of his life. At the time of his death he was ninety-seven years of age.

**MINING OPERATIONS.**—The silver lead mines of Pennsylvania, it is stated, are yielding well, and large dividends are expected by the stockholders. A Canada copper mining company has been formed in London, for the purpose of working mines on Lake Superior, with a capital of £80,000. There are some valuable copper mines in Polk county, Tenn., and a company is a boat forming in N. York to work them. The mines are said to be of unsurpassed richness.

**MAELE SUGAR.**—At a late meeting of the New York Farmer's Club, an article was read on the subject of maple sugar and of its great importance as one of the products of our country. By the late census it appears that the production of maple sugar in this country, in 1850, was within a small fraction of thirty-four millions of pounds. An orchard of maple trees has been found almost equal, acre for acre, with the sugar cane in producing sugar and molasses.